

A South Carolina New and Beginning Farmer Alumni Association Workshop Securing a Niche with Southern Heritage Crops



Workshop Description:

What are “**Southern Heritage Crops**?” These are crops that used to be grown in our region, contributing to our culinary heritage and culture, but that fell out of favor, as new higher yielding crops were developed to be better adapted to longer supply chain food systems. Many of these traditional crops had admirable qualities worthy of resurrection. The Slow Food Movement’s Ark of Taste is likely the most visible effort to identify and restore these products.

Come take some time and learn all about **Southern Heritage Crops** and how these niche products can fit into your production and marketing plans. Individuals who have successfully ventured into the world of **Southern Heritage Crops** will share their experiences and researchers will discuss options for these largely untapped markets. A discussion will follow on how you can embrace these new crops and make a difference in your farming operation.

Lunch: will be provided and a panel discussion will follow to connect the producer, researcher, chef and consumer.

Speakers: Drs. David Shields, Stephen Kresovich, Nathan Smith and Brian Ward, all specializing in Southern Heritage Crops.

Panelists: Engaging Individuals who grow and represent Southern Heritage Crops.

Photographer: Paul E. Cheney Jr.

Date: Monday, March 25, 2019

Time: 9:30 AM – 4:00 PM

Location: State Farmers Market
Phillips Center, West Columbia

Cost: \$30.00 (Includes Lunch)

Registration Link:

southernheritagecrops.eventbrite.com

Registration Deadline:

March 21, 2019

Questions Contact:

scnbfpalumni@gmail.com

Should you require special accommodations due to a disability, please notify our office ten days prior to the event.

